

# Hefe-Weizen

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- Gravity **14.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	10 min	5.4 %
Boil	Hallertau	40 g	55 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew